

This listing of claims will replace all prior versions, and listings, of claims in the application:

**Listing of Claims:**

22. (Currently amended) A soy protein product, comprising:  
a protein content of from about 60.0 wt. % to about 85.0 wt. % of total dry matter;  
a Nitrogen Solubility Index ("NSI") of ~~between about 50 and about 100~~ at least 85;  
said soy protein product forming a gel in the presence of water when treated with heat at a temperature of between about 60° C and about 100° C, the integrity of the gel not diminished in the presence of salt.
23. (Previously presented) The soy protein product of Claim 22, including a soluble sugar content of between about 6.0 wt. % and about 20.0 wt. % of total dry matter.
24. (Previously presented) The soy protein product of Claim 22, wherein said protein content is from about 65.0 wt. % to about 82.0 wt. % of total dry matter.
25. (Canceled)
26. (Previously presented) The soy protein product of Claim 22, wherein a dispersion of said soy protein product in water at an amount of about 10.0 wt. % solids has a viscosity of less than about 50.0 centipoise.
27. (Previously presented) The soy protein product of Claim 22, wherein a dispersion of said soy protein product in water at an amount of about 10.0 wt. % solids has a viscosity of less than about 30.0 centipoise.

28. (Previously presented) The soy protein product of Claim 22, wherein said soy protein product forms a gel in the presence of water when treated with heat at a temperature of between about 70° C and 90° C, the integrity of the gel not diminished in the presence of salt.

29. (Previously presented) A meat injection brine, including the soy protein product of Claim 22.

30. (Previously presented) A meat product, including the soy protein product of Claim 22.

31. (Previously presented) A meat analog product, including the soy protein product of Claim 22.

32. (Previously presented) A soy protein product, comprising:  
a protein content of from about 60.0 wt. % to about 85.0 wt. % of total dry matter;  
a Nitrogen Solubility Index ("NSI") of between about 50 and about 100; and  
a soluble sugar content of between about 6.0 wt. % and about 20.0 wt. % of total dry matter;  
said soy protein product forming a gel in the presence of water when treated with heat at a temperature of between about 60° C and about 100° C.

33. (Previously presented) The soy protein product of Claim 32, wherein the integrity of said gel is not diminished in the presence of salt.

34. (Previously presented) The soy protein product of Claim 32, wherein a dispersion of said soy protein product in water at an amount of about 10.0 wt. % solids has a viscosity of less than about 50.0 centipoise.